REMARKS/ARGUMENTS

Reconsideration of this application and entry of the foregoing amendments are respectfully requested.

Claim 10 has been revised to define the invention with additional clarity and so as to be drawn to a process for manufacturing cheese or EMC wherein the ripening is accelerated. Support for the revision of can be found throughout the application, including at paragraphs [0005], [0006], [0008] and, in particular, [0010] and [0011], of the application as published (US2007/0160711). The Examiner's attention is also directed to Examples 4 and 5 of the subject application which relate to accelerated cheese ripening.

Claims 10-30 stand rejected under 35 USC 112, first paragraph as allegedly being non-enabled. Withdrawal of the rejection is submitted to be in order in view of the above-noted claim revisions/cancellations and comments that follow.

As pointed out above, claim 10 as now presented is drawn to a process for manufacturing cheese or EMC wherein the ripening is accelerated. One skilled in the art of cheese manufacture could practice the claimed process based on the disclosure provided without undue experimentation. Since the claims as presented are fully supported by an enabling disclosure, reconsideration and withdrawal of the rejection are requested.

Claims 10-32 stand rejected under 35 USC 112, second paragraph, as allegedly being indefinite. Withdrawal of the rejection is submitted to be in order in view of the above-noted claim revisions/cancellations. Reconsideration is requested.

Claims 10-32 stand rejected under 35 USC 103 as allegedly being obvious over R1 and R2. Withdrawal of the rejection is submitted to be in order in view of the above-noted claim

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revisions/cancellation, the distinguishing comments presented in the previously filed responses and further in view of the comments that follow.

R1 relates to the production of protein hydrolysates and the use of same in the production of food products or ingredients. R1 is NOT related to a process of manufacturing cheese or EMC as claimed in claim 10 as now presented.

In column 6, lines 53-55, R1 states: *"Protein hydrolysates according to the invention can be obtained by hydrolysing the protein containing substrate with suitable endo-proteases and exo-proteases."* As indicated in R1 at col. 7, lines 42-61, the action of the endoproteases, both selective and non-selective, is to hydrolyze the protein substrate into smaller fragments thereby generating the right substrate for the exo-protease. The specificities of the endo- and exoprotease should be similar (see col. 7, lines 9-19 and col. 8 lines 25-44 of R1) in order to obtain the desired protein hydrolysate.

In contrast, and as is well known in the art, the coagulant of claim 10 (a highly specific endoprotease) results in very limited proteolytic cleavage (only 1 is required!) in the kappa-casein converting it to para-kappa-casein which results in the coagulation of the entire casein. The coagulant of claim 10 has nothing to do with the action of the carboxypeptidase, other than to form a curd and a subsequent cheese.

The combination of the coagulant and the carboxypeptide of claim 10 also does not give protein hydrolysate as disclosed in R1.

It will be clear from the foregoing that R1 is not relevant for the present invention. R2 offers nothing that would have brought one skilled in the art closer to the claimed invention Accordingly, reconsideration and withdrawal of the rejection are requested.

This application is submitted to be in condition for allowance and a Notice to that effect

is requested. **Should the Examiner find any issue to remain outstanding, the Examiner is**

requested to contact the undersigned by phone prior to issuing any further Action so that

every effort can be made to resolve same.

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Respectfully submitted,

NIXON & VANDERHYE P.C.

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